

Cuvelier Los Andes

CABERNET SAUVIGNON Valle de Uco Mendoza

WHERE BORDEAUX MEETS MENDOZA

Cuvelier family's history in Argentina began in 1998, merging two centuries of French know-how, with the Argentine experience and the Mendoza terroir. Michel Rolland, Advising Oenologist at Château Léoville-Poyferré and Château Le Crock, Cuvelier family properties for more than a century, offered Bertrand and Jean-Guy Cuvelier the opportunity to invest in his Andean project. Seduced by Mendoza and by the "Clos de Los Siete" project, they decided to launch Cuvelier Los Andes. Seeking to implement their Grand Cru Classé de Bordeaux production techniques in the Uco Valley, they developed wines of excellence, with a signature Bordeaux style, and created Malbec-based blends, which are proudly presented as the Argentine cousins of Château Léoville-Poyferré.



COUNTRY

Argentina

VARIETAL

100% Cabernet Sauvignon

SOIL TYPE

Sandy, silt, limestone with gravel and rounded pebbles

VINEYARD

Planted from 1999 to 2006 55 ha. Altitude 1000 m above sea level 5500 plants per ha. Vertical trellising system Yield: 5000 to 6000 kg per ha.

HARVEST

Manually harvested in 12 kg boxes.

VINIFICATION

Malolactic fermentation 12 months Aging: 60% in French oak barrels 17.500 bottles.

TASTING NOTES

Very intense violet red with black shadows. Very pretty. Typical Malbec nose. Ripe, intense, very complex and attractive. Sweet mouth, direct, very broad and seductive, with great aging potential. Excellent wine.

CERTIFICATION



